Soup Maker

Heat | Blend | Serve. *Simple*

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Congratulations on the purchase of your new Cuisinart Soup Maker.

For over 30 years Cuisinart's aim has been to produce the very finest kitchen equipment, so that cooks at home as well as professional chefs have the tools to express their creativity.

All Cuisinart products are engineered for exceptionally long life, and designed to be easy to use as well as to give excellent performance day after day. That is why they have come to be regarded as the defining machines in their field by chefs across the world.

To learn more about new products we are launching, register for our free Cuisinart newsletter, simply visit our website www.cuisinart.co.uk and refer to the club section.

Whatever you cook, cook it better with Cuisinart.

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Product Description

Lid with removable measuring cup

Glass Jar
1750 ml (Cold Use)
1400 ml (Soup Use)

Non-Stick Heating Plate

Jar Collar

On/Off

Control Blender Function

Stir Button

Housing Base

Timer Control

Heat Control

Non-Slip Rubber Feet

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Carefully read all the instructions before using the appliance and keep in a safe place for future reference

Safety Cautions

Always follow these safety cautions when using this appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described within this instruction book.

- Ensure all packaging materials and any promotional labels or stickers are removed from the Soup Maker before first use.
- Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged, or if the appliance has been dropped. In the event of damage, or if the appliance develops a fault, contact the Cuisinart Customer Care Line (See "UK After Sales Service" section).
- Do not use this appliance if the lead is damaged. In the event of lead damage discontinue use immediately. If the lead is damaged it must be replaced with a special lead available from the manufacturer or its service agent (See "UK After Sales Service").
- Whilst in use the surfaces will become extremely hot. Do not touch hot surfaces. Always use handles.
- Unplug from the mains when not in use and before cleaning. Allow to cool before cleaning the appliance. To disconnect, press On/Off button and then remove the plug from the mains.
- This appliance should not be used by adults or children whose lack of experience, product knowledge or disability might cause a hazard, unless they have been correctly instructed and are adequately supervised.
- Children should always be supervised to ensure that they do not play with this product.
- Do not use any accessories or attachments with this appliance other than those recommended by Cuisinart.
- To protect against fire, electric shock or personal injury, do not immerse cord, plug or unit in water or other liquids.
- If motor stalls, switch off and unplug from the mains. Leave for 30 seconds and switch plug and appliance back on.

- Do not leave the lead hanging over the edge of a kitchen table or worktop. Avoid contact between the lead and hot surfaces.
- For indoor use only.
- For domestic use only.
- This appliance should be used only for preparation of drinks / food as described within the instructions for use that accompany it. Please retain these instructions for future reference.
- Always ensure that your hands are dry before removing the plug from the mains outlet. Never pull the plug out of the mains outlet by its lead.
- To avoid injury or possible fire, do not cover the appliance when in use.
- If this appliance is used for re-heating foods, also ensure the food is piping hot before eating.
- Do not connect this appliance to an external timer or remote control system.
- This appliance complies with the basic requirements of Directives 04/108/EEC (Electromagnetic Compatibility) and 06/95/EEC (Safety of domestic electrical appliances).

- **WARNING:** A cut off plug inserted into a 13 amp socket is a serious safety hazard. Ensure the cut off plug is disposed of safely.
- **WARNING:** Polythene bags over the product or packaging may be dangerous. To avoid danger of suffocation, keep away from babies and children. These bags are not toys.

The temperature of all surfaces marked with this symbol will be very hot when the appliance is in use, **DO NOT TOUCH** these surfaces as possible injury could occur. Allow to cool completely before handling this appliance.

The symbol ▬ on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

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By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about the recycling of this product, please contact your local council office or your household waste disposal service.

The Soup Maker

A Glass Jar

Before first use, clean the glass jar thoroughly (see cleaning & maintenance section for more information).

Fitting

- Position jar unit on the motor housing so that the arrow on the jar collar is level with the arrow on the housing unit (fig. 1). Push the jar down into place (fig. 2).

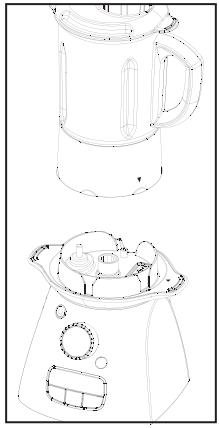

fig. 1

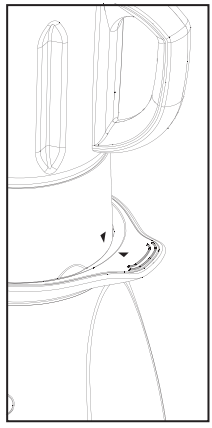

fig. 2

N.B. Take care when placing the jar unit on the housing base as incorrect positions may damage the interlock switches.

Removing

Switch the Soup Maker off and unplug from the mains outlet. Lift the jar unit up and away from the housing base, holding the handle only. Do not twist the jar.

Caution: The heating element is hot when the Soup Maker is in heat mode, do not touch the underside of the collar.

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B Lid & Measuring Cup

- To remove the lid from the glass jar, grip the edges of the lid firmly with one hand and lift upwards. When you have added the required food to the blender jar, place lid on jar before heating and blending. To replace, simply position over the jar and press down firmly (ensure the pouring spout on the jar is covered by the protrusion on the lid).
- To remove the measuring cup from the lid, lift up and away. To replace, position the cup over the lid, aligning with the corresponding grooves in the lid.

WARNING: Steam will escape around the measuring cup when the Soup Maker is in heat mode, this is normal, but handle with care – steam can burn. Always ensure the lid and cup are replaced before blending.

C Control Panels

Power Button

- Plug the Soup Maker into the mains outlet, the power button (on/off) will flash. Press once and the light will become static; the Soup Maker is now in 'stand-by' mode.
- If the on/off button is pressed whilst in 'stand-by' mode, the Soup Maker will revert back to dormant with the on/off button flashing. Any settings entered will be cancelled.
- The only way to turn the flashing on/off button off is to unplug the Soup Maker from the mains.

Timer Control

- When the Soup Maker is in 'stand-by' mode the cooking time can be set by either pressing the + or - buttons, if the '-' button is pressed at this stage, 30 minutes will be displayed on the digital display, this is the maximum cooking time. If the '-' button is pressed at any other time, the cooking time will be reduced in one minute increments.
- The '+' button increases the cooking time in 1 minute increments.

N.B. Pressing any of the buttons will be accompanied by an audible sound.

N.B. The cooking time can be increased or decreased by pressing the '+' and '-' buttons at any time during the heating or cooking cycle.

Temperature Control

- The Soup Maker will start its heating or cooking cycle when the temperature is selected to either high, low or simmer.

N.B. The temperature can be changed at any time during the heating or cooking cycle.

Stir Button

- The stir function can be operated at any time during the heating or cooking cycle, it can also be operated in 'stand-by' mode when ingredients are being added to the glass jar.
- It is recommended that you use the stir function while frying or sautéing onions, garlic or other base ingredients at the start of your recipe.
- It is not ideal to use the stir button to blend the soup but it can be used if you require chunky soup.

Blending Function

- For safety, the blending function only works when the cooking or heating process has completed.
- The heater can also manually be turned off by pressing the heat button currently in use (this will be illuminated) or alternatively pressing the on/off (power button).
- If the on/off power button is used to turn off the heater, the Soup Maker will switch off completely and will have to be re-started for blending.
- If you are blending hot ingredients do not exceed speed 2; speed 1 is sufficient.

N.B. Do not blend for longer than three minutes. This is the maximum running time for the motor.

D Making Soup

- Place the housing base onto a flat, sturdy surface.
- Assemble the Soup Maker jar and plug into a suitable mains outlet.
- Press the on/off button to set the Soup Maker to 'standby' mode.
- Select the required time, this can be adjusted throughout the cooking process, but a time must be selected to start the heater initially.
- To fry ingredients such as onions or garlic, add butter or oil first before switching on heat mode.
- Make sure you place the butter on the heating plate rather than the blades. Select low heat setting to melt butter. If frying onions and garlic, add and cook until softened, replacing lid.
- The appliance may smoke a little and release a slight odour during first use, this is normal.
- To mix the onions or garlic, use the stir button on the control panel.
- Add the remaining ingredients (vegetables, stock and seasoning etc) and set on a high heat and bring to the boil.
- When making soup, only fill the contents of the glass jar to 1400 ml mark. Once boiled reduce heat to simmer, set timer and leave to cook.

N.B. The heater works with a thermostat and so heat will increase or decrease accordingly and bubbles will become bigger or smaller during cooking.

- When cooking time has finished the Soup Maker will beep 4 times.
- To blend soup, use the blend function; this can only be used once the heat mode and timer has been exited. When ready, simply blend soup on level 1 until desired consistency is achieved and serve.

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WARNING: When cooking or blending with hot liquid it is essential the lid and cup are left on the blender to prevent harm to self.

E Blending Cold Ingredients

The blender can also be used as a standard blender to blend cold ingredients and crush ice.

- Place the housing base onto a flat, sturdy surface.
- Assemble the jar; place on the base and plug into a suitable mains outlet.
- Add all necessary ingredients into the glass jar and replace the lid. You may add more ingredients during blending by lifting the measuring cup in the lid and dropping ingredients through the opening in the lid.

N.B. The maximum fill for cold ingredients is 1750 ml.

- Turn the blender control dial to your desired speed or use the pulse function. Turn the blender control dial to 'off' when the desired consistency is reached.
- Unplug the appliance immediately after use.
- Do not store food or liquid in the glass jar. Empty and clean thoroughly after use.
- Do not overload the Soup Maker. If the motor stalls, turn the Soup Maker off immediately, unplug the unit and carefully remove a portion of the food, then continue.

F Hints & Tips

- Add butter or oil to heating plate and allow to melt before frying vegetables.
- If soup recipes call for cheese or cream to be added at the end of the recipe, don't allow to boil. Most soup will actually be hot enough to melt the cheese using just the stir function rather than adding more heat.
- To make low fat soups, use low fat fromage frais instead of crème fraîche or soured cream.
- If your soup is too thick, thin with a little water or semi-skimmed milk when blending. Do not exceed 1.4L.
- If you are making tomato soup and your tomatoes are too pale and under ripe, add 1tbsp of tomato purée to add colour and flavour.
- Cut most foods into cubes approximately 1.5-2.5cm to achieve a more uniform result. Cut all cheese into pieces no larger than 1.5cm.
- Use measuring cup in the lid to measure liquid ingredients such as alcohol. Always replace after ingredients have been added.
- When chopping fresh herbs, garlic, onion, zest, breadcrumbs, nuts and spices make sure the glass jar and cutting assembly are completely dry.
- If food tends to stick to the sides of the glass jar when blending, pulse in short bursts.
- Pulses should be short bursts. Space the pulses so the blades stop rotating between pulses.
- Don't over process foods. This appliance will achieve most desired results in seconds not minutes.
- For frozen drinks, chill all ingredients before blending.
- If foods do not seem to be blending smoothly, use the pulse function to chop then blend continuously.
- Ensure you add oil or butter to the non-stick plate before you turn the heater on.
- If in any doubt about what's happening, switch off the Soup Maker and refer to this IB.

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Care & Maintenance

- Always unplug the appliance from the mains outlet before cleaning.
- Before first use and after every use, clean each part thoroughly.
- Periodically check all parts before reassembly. If any part is damaged or jar is chipped or cracked, **DO NOT USE THE SOUP MAKER.**
- **CAUTION: Blade is very sharp. Handle with care.**
- Do not clean the lid or rubber seal in a dishwasher, they are not dishwasher safe.
- Wipe the motor base clean with a damp cloth to remove any residue, and dry thoroughly. Do not use abrasive cleaners on the housing base. Apply any cleaning agent to the cloth, not the base.
- Never submerge the motor base in water or other liquid, or place in a dishwasher.
- Make sure all the parts are clean and dry before storing.
- Never wrap the cord around the outside of the Soup Maker.
- Never immerse the plug, lead or housing in water or any other liquid.
- Never immerse the glass jar in water straight after heating; allow it to cool down first.

Self Clean Feature

- To clean the Soup Maker quickly and easily, simply add approximately 0.5L of water and a little washing up liquid to the glass jar. Set the timer for two minutes and press the simmer button. When the water is hot turn the heater off; blend liquid on speed 1 for 1 minute. Repeat using clean water. This may help release any food that maybe on the underside of the blades. Alternatively, wash the glass jar in warm soapy water. Rinse and dry thoroughly. The glass jar can also be placed upside down in the dishwasher (ensure you remove lid and measuring cup as these parts are not dishwasher safe).
- Ensure the glass jar is thoroughly dry before use.

Guarantee

- This Cuisinart appliance is guaranteed for domestic consumer use for 3 years.
- The guarantee covers defects under normal use from date of purchase and ceases to be valid in the event of alteration or repair by unauthorized persons.
- If the appliance does not perform satisfactorily due to defects of material or manufacture, it will be repaired or replaced by the manufacturer (see 'UK After Sales Service' section for details).
- This guarantee is only valid in the United Kingdom (including Northern Ireland, Republic of Ireland, the Channel Islands and the Isle of Man).
- No responsibility will be accepted for any damage caused in transit.
- A charge may be made if goods are returned outside the relevant guarantee period or if the product is returned unnecessarily.
- The manufacturer reserves the right to amend terms and specifications without prior notice.
- This guarantee in no way affects your statutory rights.

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UK After Sales Service

For further advice on using your Cuisinart Soup Maker and other products in the Cuisinart range, contact the Cuisinart Customer Care Line on 0870 240 6902 (09:00 to 17:00 hrs Monday to Friday) or alternatively, email your enquiry to support@cuisinart.co.uk.

In Guarantee
Firstly, please call the Cuisinart Helpline 0870 240 6902.
Return the product to the Cuisinart Service Centre at the following address:

Cuisinart Service Centre
P.O. Box 506
WIGAN
WN1 9AA

Enclose your name and address, together with proof of purchase and details of the fault. Cuisinart will either repair or replace the product, as appropriate.

Out of Guarantee
Contact the Cuisinart Customer Care Line on 0870 240 6902 (09:00 to 17:00 hrs Monday to Friday) or, alternatively, email your enquiry to support@cuisinart.co.uk for details of the standard repair or replacement charge. If you wish to proceed with the repair or replacement, return the product to the Cuisinart Service Centre at the following address:

Cuisinart Service Centre
P.O. Box 506
WIGAN
WN1 9AA

Enclose your name, address and contact number along with details of the fault.

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Version no.:	SSB1U IB-9/256
Size :	148mm(W) X 210mm(H)
Material:	157gam art paper for whole book
Coating:	waterbase varnishing for whole book
Color (Front):	4C (CMYK)
(Back):	1C+1C(Black)
Date:	28/07/09 Co-ordinator : Astor You
XieFaXing Des cription : IB-9/256	OPERATOR: Xu
XieFaXing Code :	E-IB-9/256